

WHAT IS CLAIMED IS:

1. A process comprising treating a colored sugar juice with a monodisperse anion exchanger and decolorizing the sugar juice.
2. The process according to Claim 1, wherein the monodisperse anion exchanger is selected from the group consisting of micro-porous bead polymers, gel-type bead polymers and macroporous bead polymers.
3. The process according to Claim 1, wherein the monodisperse anion exchangers are functionalized with primary or tertiary amino groups or quaternary amino groups or their mixtures.
4. The process according to Claim 1, wherein the monodisperse anion exchangers are crosslinked polymers of ethylenically monounsaturated monomers.
5. The process according to Claim 1, wherein the treating of the colored juice comprises (i) flushing monodisperse anion exchangers into a heatable glass filter tube, (ii) heating the system from about 20°C to about 100°C, (iii) filtering the aqueous sugar solution to be decolorized via the adsorber resin bed in the loading direction from top to bottom or in reverse flow direction, and draining off adsorber resin with deionized water and finally, (v) regenerating the adsorber resin.
6. A decolorized juice obtained by the process of Claim 1.
7. A composition comprising a colored sugar juice and a monodisperse anion exchanger.
8. The composition according to Claim 7, wherein the monodisperse anion exchanger is selected from the group consisting of microporous bead polymers, gel-type bead polymers and macroporous bead polymers.
9. The composition according to Claim 7, wherein the monodisperse anion exchangers are functionalized with primary or tertiary amino groups or quaternary amino groups or their mixtures.
10. The composition according to Claim 7, wherein the monodisperse anion exchangers are crosslinked polymers of ethylenically monounsaturated monomers.